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Hearing Held on Indian Jurisdiction

By BEVERLEY GEARLY MELINA—"We have to live up to the fact that Indian tribes are legal entities, and they have the right to be heard," said Sen. Mike Mansfield during a governor's hearing on Indian jurisdiction here Friday.

Senators have been negotiating in talking to tribes.

Flashed tribe over lake were these: "The federal government is forcing the state to violate the Indian tribes have been invited to the hearing. It's an amendment to provide Indian services at the expense of non-Indians."

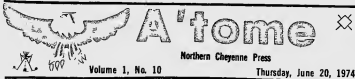
The "one legal base on reservation is the putting foot in a bowl of chili."

Among complaints aired

protection, you can go on any reservation and see their "The federal government is forcing the state to violate the Indian tribes have been invited to the hearing. It's an amendment to provide Indian services at the expense of non-Indians."

The "one legal base on reservation is the putting foot in a bowl of chili."

Among complaints aired



Funding Stirs Ire Of Tribes

WASHINGTON — Local Indian leaders from around the country gathered in Washington last week to voice their grievances over the administration and funding of federal Indian programs.

During three days of meetings here, the Indian leaders asked government officials to explain why the tribes are not being treated in the running of many of the programs, a spokesman said.

"We want to get more Indian involvement," Stuart Zamstein of the National Congress of American Indians said.

Jeanette and spokesman for Americans for Indian Opportunity, Inc. said they would draw their complaints at the Office of Management and Budget and other agencies they claimed are "ignoring" President Nixon's 1971 message stressing the goal of Indian self-determination.

About 150 tribal leaders and heads of local Indian organizations are expected to be on hand according to Zamstein.

Alvin M. Joseph Jr., a Democratic congressional candidate in Connecticut and a long-time supporter of the Indian movement, pointed out a mere millilitarist picture. "I think they've done bad," he said. "The administration has really failed to respond to any of their grievances."



It's Branding Time on Northern Cheyenne Ranges

Oscar Kikum wears a brand seal equipping with an early morning roundup. Joe Givens, left, and Jimmy Burns, right, held the call today for the quick marking process. Other branding photos page 11.

Food Stamps Begin July 1

Indians on the Montana reservations, including Northern Cheyenne, will receive no more surplus commodity foods, but may have more variety on the table.

Free distribution of such staples as beans, canned meats, powdered butter, fruit juices and perhaps butter will be replaced with food stamps on July 1.

"All persons eligible for public assistance through county program automatically are eligible for food stamps," said Home Rhodes of Idaho, information officer for the USDA Food and Nutrition Service.

Northern Cheyenne families may apply at the welfare office in Lane Deer.

The state social-rehabilitation agency will be issued by USDA in its reservation programs. Counties, the state and USDA.

poverty-level incomes. The amount of food stamps is based on the number in the household or the amount of the family income. Many persons households, particularly among the poor, will have to get food stamps monthly. "This means that \$1,000 of food stamps will pay for nothing to about half the value of the food worth of food stamps," Rhodes explained. "This will bring a lot of federal dollars into the reservation communities and give more families a chance to eat better, balanced, nutritious diet," Rhodes said.

Food stamps can be used the store or cash for supplies, but not for food for laborers, alcoholic beverages or non-food items. They can be used, or cash, will drive and certain items such as gasoline.

Welfare offices in most counties that include Indian reservations are open to certify needy families. Welfare in reservation areas are being authorized to accept the stamps.

Summer Youth Meets Set

Summer youth meetings have been scheduled in three areas on the reservation, sponsored by Juvenile Court with juvenile officer Givens as advisor.

Nature-oriented film shows at each, followed by a trip to the reservation.

Bravo youth, aged 15 to 19 are invited each Tuesday, 7:30 to 9 p.m. at the Jimmy Headland building.

Seniors in Lane Deer are scheduled, 7:30 to 9 p.m. for ages 19 to 21 in addition to the usual program, local and state agencies will be speaking on a variety of subjects.

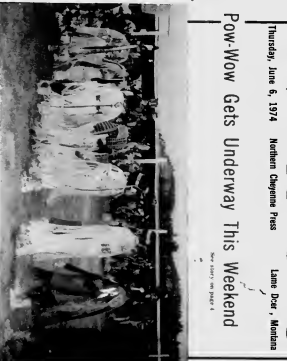
Through eight sessions will be the Weekly Community group, with all ages welcomed including parents. Time, again, is 7:30 to 9 p.m.



INDIAN SPOKESMEN CONFERS IN HELENIA

Interior Secretary Rules in Favor Of Cheyennes on Coal Leases

Busy Indian School Becoming Futuristic



Pow-Wow Gets Underway This Weekend

Thursday, June 6, 1974



Northern Cheyenne Press
Lane Deer, Montana

Accident Results In Spinal Injury

Raymond Tall Whiteman, 26, in Crow Agency Hospital with a spinal injury received June 4 in an auto accident.

He lost control of his pickup going around a curve about 50 yards from the crossroads of Highway 213 and Tongue River road, according to Police Chief Lloyd Yellow Horse.

Extensive damage to the front end of his vehicle occurred when he hit an embankment at 110.6 a.m.

See story, page 11, B

See story on page 11



HOOF PRINTS?
May Be Directional

'A stone fits right into our world of symbols.

It is round and endless...it's power is endless, too.'



LIZARD SYMBOL IS CARVED OVER-OR UNDER-CAVALRY NAME
One of Cutler's Men Edward T. Cavacave "Below He Died"



EMMA JEAN LITTLE COYOTE TRACES CIRCLE WITH HER FINGER
Indian Philosophy Often Centers on Circle of Life



CIRCLE SYMBOL USED AGAIN
Arrow Shows Direction Tribe Took

Medicine Deer Rock Documents Indian History and Culture

By BEVERLEY GEARHY

Trappings of ancient Indian culture and history literally cover the sandstone faces of Medicine Deer rock, which borne fortuitously over Roundhead creek.

"Those who write their names there don't live very long," goes the legend.

Or is it legend?
The names of four of Gen. George A. Cutler's men are written there, a site of the 7th Cavalry's last campaign. And the P. H. scratched in that is said to stand for Frank Hart, who died shortly thereafter.

But mostly the massive rock is regarded as sacred in character.

Offerings of food and cigarettes are still left today by Indians visiting it. A prayer cloth was found in bushes at its base, left there recently by a Northern Cheyenne medicine man.

Though a few elders know the meanings of some carvings, none have been lost in antiquity. One Larde Deer man, James Ani, would not venture an opinion. He said people change the drawings, that they were different the second time he went there than what he saw originally.

Others explain this as the result of spirit offerings.

The historic Indian "document" is located on private land, Jack Reilly's ranch just outside the Northern Cheyenne reservation's north boundary. Or, using a modern landmark, it is slightly downstream and across the Roundhead from Jintown Bar.

Wesley Whiteman and James Ani both tell the story of two Cheyenne brothers whose deaths are



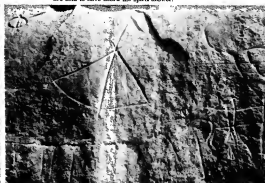
THIS DETAILED DRAWING WAS UNEXPLAINED BY INFORMANTS

It Could Be a Deer Carved on Face of Sandstone

said to have been favored by the spirits — also the location of their bodies. They also agree the drawings were changed the second time each visited the rock.

Whiteman says an old man by the name of Yellow Mule used to call on the spirit of the medicine rock.

When two boys had been lost for 18 days, he called upon the spirit. All the Cheyennes living in a village spread out across the Roundhead valley are said to have heard the spirit answer.



DIRECTIONAL MARKING, UPPER LEFT, TRIDENT AND HORSE
Rider Is Said to Symbolize Tragic Death of Two Boys



MESSAGE LINE DEER ROCK LOOKS ON BUREAU ACROSS ROUNDHEAD CREEK FROM JINTOWN
Message of Cheyenne Men Carved Around Its Massive Sandstone Face

"The boys were found with their skin peeled off on hands, hands and feet on a flat rock across the Roundhead. It was said the boys had to be because the Cheyennes didn't do what they were supposed to do.

Only no one ever knew what it was they neglected.

Another version says they were cooked by an enemy, but not killed, and chased to the rather than live in this condition.

Explaining the use of the circle, Whiteman says the Cheyennes rarely carved a moon in their rock legends because the sun was regarded as so much more powerful.

In any case, Medicine Deer Rock is an outstanding example of Indian writings on sandstone, with its images of men and animals, its abstract whorls, spirals and zigzag lines.

Says John (Pete) Larde Deer, in his book "Larde Deer-Speaker of Visions".

"Just before the battle of the Little Big Horn the Sioux and Cheyennes held their men dances at Medicine Deer Rock, and sitting that sacrificed a hundred pieces of his flesh from each arm and had a vision: 'Many white soldiers falling backward into camp,' which foretold Cutler's defeat."

Cutler's men, too, apparently visited the rock before the battle — without recording the spirit's blessing.

"The Sioux writer points out that 'a stone fits right into our world of symbols.'"

"It is round and endless. Its power is endless, too ... nothing is so small and unimportant but it has a spirit given to it by William T. Cutler's men in what you might call a stone plot, but he is also part of the Great Spirit ... you can't explain it except by going back to the 'circles within circles' idea ... and, in turn, all these myriad of things which make up the universe flowing back to their source, united in the one Grandfather Spirit."

'The Cheyennes rarely carved a moon in their rock drawings because the sun was regarded as so much more powerful'



THIS CARVING IS PROBABLY A DEER WITH ANTLER BACK
One Person Gashed Whale, as Evidence of a Once Covered Land



THESE TEEPIES, UPPER CENTER, SHOW ATTENTION TO DETAIL
Circle Is Combined, Left, With Other Unexplained Symbols



FACE OF ROCK COVERED WITH DRAWINGS
Mass Symbol Seen Center Top



PRAYER CLOTH LEFT
It's a Spirit World

Obituary

Indian Psalm

The Great Spirit is within me as a soft whisper of creation

He leads me through the dark of shadow that is my device

He takes me up in the morning with the seared song of life

He touches my brow with light from fire of the gentle sun

The Great Mystery is beyond me as burning lights of body fire

He leads me upon clear waters of joy that is my living song

He comforts me in the evening with the sight of the Meraring Star

He touches my eyes with glory from most of the risen moon

The Great Spirit surrounds me with flowers of mountain song

He leads me upon the preceptors that is the holy secret of earth

He sings with joy of creation in temples of the mountains

He touches my spirit with life from our lodge beyond the sky

The Great Mystery is before me as the gentle wind of the valley

He leads me over the mount that speak life same forever

He shows me the secret ways of life in the sacred earth

He touches my heart with love from the body of Him who gave it

MICHAEL JOSEPH

Donalde Franzer, 62, was burned June 8 in Hardin Farmover cemetery. She died June 2 at St. Vincent hospital in Billings, following a three week illness.

Mrs. LaFranzer, who was born July 15, 1921, in Rolla, Mo., was survived by nine children, two brothers, two sisters, 4 grandchildren and six great grandchildren.

She married Ed LaFranzer, in 1910 in Medicine Lake, N.D., and moved to Lodge Grove in 1915. In 1921, the family moved to Hardin. LaFranzer died in 1981.

Four sons surviving are Jerome of Lame Deer, Leslie, Ernest and Francis, all of Billings. Five daughters are: Mrs. Emma Handel and Mrs. Violet Small, both of Butte; Mrs. Mary Ann Bess and Mrs. Elizabeth Fisher, both of Billings.

Servicing brothers are Fred of Ashland and Lee Anne of Richland, Wash. Sisters are Mrs. Louise Babson of Butte and Mrs. Florence Coker of Seattle, Wash.

Funeral services were held in St. Joseph Catholic church in Hardin, with the Rev. Paulsen presiding officiating.

Summer Youth Meets Set

Summer youth meetings are speaking on a variety of have been scheduled in three subjects, across on the reservation. Thursday night sessions will be sponsored by Juvenile Court be at the Study Community with juvenile officer Gloria Hall, with all ages welcomed. Big Back as advisor.

Nature-oriented club from Highways City, Utah, are about to end, followed by a rap session and refreshments.

Straw youth, aged 10 to 18 are invited each Wednesday, 7:30 to 8:30 p.m. at the Hardin Headstart building.

Cady's Conoco
Tire Repair
Car Wash
Lame Deer, Montana

Seniors in Lame Deer are Wednesday, 7:30 to 8 p.m., for ages 65 and over. This is the usual program, local people of accomplishment will be invited.

CLARENCE T. BELUE

Attorney At Law

Announces He Has Opened

LAW OFFICES OF LAME DEER

LOCATION: LEROY PINE OFFICE BLDG.
(Legal Services) South Part
of Lame Deer.

Office Hours: Every Monday 9:00 a.m. - 4:00 p.m.

For Appointment Call Hardin 665-1412



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Weamers
JEWELRY
EXPERT WATCH REPAIR
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Indian Arts & Craft Retail Store.

Three blocks West of the Howard's Mall on street entrance at N. 1st
Monroe, Spokane, Wash. Authentic Indian Artifacts, beadwork, Moccasins,
Pottery, Basketry, Rawhide & Northern Cheyenne Shirts.

We buy, sell and receive consignments.

LAME DEER FURNITURE SHACK.

Open 7 Days A Week 1:00 p.m.-7:00 p.m.

DISCOUNT ON QUANTITIES

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News Shorts

Patrick Alden from the Crow Indian reservation was released Saturday from Crow Hospital, following an accident June 18 on the Northern Cheyenne reservation.

His vehicle was totaled out, according to police, when he missed a curve. Cause of accident is not known.

P. T. Hacker, assistant supervisor of Patrons Home Administration (PHIA) for Butte County, has been assigned to the Northern Cheyenne Reservation.

As office has been established on the second floor of the BIA building in Lame Deer. Office hours are set 9 a.m. to 5 p.m., Mondays and Wednesdays.



JAMES BURNS' ROPE SWUNG TRUE. TO ROPE CALF IN BRANDING CORRAL.

This Scene Was Repeated Last Week Around the Reservation.

Help, Hints For Home Canning

If you have bottled to one vegetable because of fear of other storage vegetables, perhaps, remember the right anti-toxin quickly obtained, the patient may survive.

The first step in preventing botulism is to use only strictly fresh, sound vegetables. No matter how clean they may seem, wash them as if they were dirty.

Quickly prepare, put jars and process in a steam-pressure canner for the right length of time at the right pressure for your altitude. Then your canned vegetables are ready to use.

If you still have doubts, turn the food into a soup and let it boil for one hour. Then you can use it as a soup or as a food can.

Then you give off a deadly gas. Unless the status of a minute, harvest them, before they are processed. Then they will be safe as any food can.

tasting. Never, never, taste food of any kind to learn whether it is spoiled.

You can make the canning job easier and quicker by collecting all needed equipment, carefully inspecting every jar to make sure the top is smooth (no air) and clean (no food or dirt).

Wash, rinse, and drain vegetables. Soak, corn, beans, and measure tomatoes. Remove stems and blossom ends from pepper. Discard seeds and cut pepper into small pieces. Combine all and pour to 1/2 inch to top of jar. Wipe off any liquid on top or threads of jar. Put dome lid on jar; screw band tight. Process: pint 10 minutes. Add whole spices, 10 to 15 minutes in boiling water. Add to this piece of cloth to make soup "jelly." Continue boiling until mixture is almost as thick as jelly.

Then add the remaining ingredients and boil until jelly is as thick as wanted. 2 quarts equal 1 quart. Taste jelly and add more sugar and salt if wanted. Pour hot jelly into 1/2 pint of half-pint jar. Wipe off any liquid on top or threads of jar. Put dome lid on jar; screw band tight. Process: pint 10 minutes. Add whole spices, 10 to 15 minutes in boiling water. Add to this piece of cloth to make soup "jelly." Continue boiling until mixture is almost as thick as jelly.

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YOUNGEST COWBOY AT RUNDOLPH

Jerry Kessel, Owner's Son

2 quarts prepared tomatoes to 1 teaspoon each whole 1 medium green sweet pepper, 1 small red sweet pepper, 1/2 cup chopped onion, 1/4 cup sliced celery, 1 clove garlic - Minced or put through garlic press. 1 teaspoon dried basil, 2 teaspoons salt to amount to suit taste.

Wash, rinse, and drain vegetables. Soak, corn, beans, and measure tomatoes. Remove stems and blossom ends from pepper. Discard seeds and cut pepper into small pieces. Combine all and pour to 1/2 inch to top of jar. Wipe off any liquid on top or threads of jar. Put dome lid on jar; screw band tight. Process: pint 10 minutes. Add whole spices, 10 to 15 minutes in boiling water. Add to this piece of cloth to make soup "jelly." Continue boiling until mixture is almost as thick as jelly.

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LAME DEER YOUNGSTERS CIRCLE GYM FLOOR DURING POW-WOW
Saw Ed Kibbortz, Captain, Other Three

DANCE JOSEPH
Live Music
Bar & Lounge
Nightly
Drinks Mead The Way You Like Them

Where South Central Montana Dines

Chicken Shrimp
Hamburgers Mails
Steaks Ice Cream
Pizza Burgers
Dick's Drive Inn
On West Third Street in Hardin



Spang Traces Cultural Impact of Indian Laws for Group

Alonso Spang, Bureau of Indian Affairs superintendent at Lame Deer, traces the impact of nearly a century of Indian legislation for 60 children from all over the state. He explained the effect of non-sensitivity to Indians' special values and how,

especially in the field of education, "painted a negative image of the Indian." He also specified areas in which the Northern Cheyenne tribe has taken responsibility from the BIA—"we're doing things here that are not occurring elsewhere."

Tribes Want Liquor Laws Wiped Out

An attempt is being made in Canada to wipe out laws against being drunk in public places, illegal possession of liquor, as there are often riots of harassment used by the police forces to Indian surrounding as Indian President of the Indian Association of America.

The recommendation was

made by Blood and Blackfoot Bands, along with the Indian Association of Alberta at Fort Macleod. An inquiry into the Lower court system of Alberta is underway.

"As present the provincial answer (to alcohol) is removal," said Sykes

who lives in jail for 30 days for alcoholic treatment. That will cure him. If there would make referrals and children are neglected, Children's shelters, such as take them and put them in a one of the Blackfoot reserve, which have far away from the parents. That will wash the parents."

The Indian tribes asked for should have a say in denatification centers within disposition of a child under permanent wardship, the

tribes and the government and

Granny's Summer Dip Not Fattening



For a sippy, low-calorie baked potato topping or dip for chips, Granny mixes one part of sour cream substitute (dew) with one cup jalapeno relish. It's got tang, body—and isn't fattening.

Two reasons, one for fish and the other for corned beef or baked ham, come out of Granny's Cream recipe file with the same flourish she lavishes a tasty dish.

For mustard sauce, add one-fourth cup prepared yellow mustard, 2 teaspoons drained horseradish, 1 teaspoon Worcestershire sauce and 1 teaspoon vinegar to 1 cup dairy sour cream. Blend—let do not boil—and serve on top of fish for slices of hot or cold corned beef. It's also good on baked ham, she says.

Creamers add crisp flavor to a sauce for fish.

Add 2 teaspoons salt and 1 teaspoon vinegar to 1½ cups chopped cucumbers, let stand 10 to 15 minutes and drain. To this add 2 teaspoons chopped green onions, 2 tablespoons chopped green pepper, 2 tablespoons grated horseradish, ½ teaspoon paprika and 1 cup mayonnaise. Chill thoroughly.

Spiced potatoes and cream is a good vegetable dish for feasts—healthy and tasty.

SCALLAPOTED POTATOES AND CORN

3 large potatoes, peeled and sliced
2 can cream style corn
2 cups milk
½ pound pork link sausage, browned
½ tsp. salt
¼ tsp. pepper

Cream casserole, add enough potato slices to cover bottom spread alternating layers of corn and potatoes. Add milk and sausage cut in pieces. Add salt and pepper. Bake at 350 degrees for one hour. Makes 4 servings.



Used To Waiting For The July Clearances?

Try Our Old Fashioned Clearance

For July Bargains In June.

Sweaters

Ladies Knit Polyester Jackets

Ladies Spring Coats

Many One-Of-A-Kind Items



Lame Deer Trading Post, Inc.

IGA SUMMER

Honeymoon SAFARI

Old Faithful Hickory Smoked Fully Cooked Roast To Eat
IGA TIGER 17 to 22 lbs. **WHOLE**

Hams 55¢

Old Faithful Hickory Smoked Fully Cooked Roast To Eat
IGA TIGER **SHANK PORTION HAMS 55¢**

Old Faithful Hickory Smoked Fully Cooked Roast To Eat
IGA TIGER **BUTT PORTION HAMS 59¢**

Old Faithful Center Cut Roast
IGA TIGER **HAM SLICES 89¢**

Tabletite Beef Steaks
IGA TIGER **FRANKS 89¢**

Tabletite Lean Meaty Vinyon Packed Grade "A"
IGA TIGER **SLICED BACON 95¢**

Tabletite Meat, Roast or German Sausages, Cooked Sliced
IGA TIGER **ASST. COLD CUTS 85¢**

Close-Up Mint or Regular
IGA TIGER **TOOTH PASTE 73¢**

Assorted Assorted
IGA TIGER **BOUNTY TOWELS 40¢**

Assorted Creamed Supper Cakes
IGA TIGER **IGA COOKIES 69¢**

Assorted Creamed Supper Cakes
IGA TIGER **TV DINNER 39¢**

Kraft
IGA TIGER **ORANGE JUICE 77¢**

Tabletite Grade "AA"
IGA TIGER **LARGE EGGS 52¢**

IGA Creamy or Chunky
IGA TIGER **PEANUT BUTTER 42¢**

IGA
IGA TIGER **ICE MILK 79¢**

Eddy's
IGA TIGER **EGG-TWIST BREAD 49¢**

Shirley Gay
IGA TIGER **RUBBER GLOVES 53¢**

JOIN YOUR IGA TIGER DISCOUNTER IN CELEBRATING THE MARRIAGE OF THE YEAR

Hi Quality IGA

LISTED BELOW ARE JUST A FEW EXAMPLES OF TIGER DISCOUNT EVERYDAY LOW PRICES—CHECK THEM AND COMPARE! TIGER DISCOUNTERS ARE ALWAYS LOWER!

Check on the Sun Time 58¢ ea.
Sachet Concoctions 13 Oz. 40¢
Gather & Baby Food 7½ Oz. 21¢
Pampers Diapers 38 or 41.91
Carnation Evap. Milk 14½ Oz. 28¢
Purina Tender Vittles 12 Oz. 50¢
Garden of Eatin' 16 Oz. 60¢
Purina Dog Chow 5-Lbs. 1.08
Yan's Dog Food 16½ Oz. 15¢
Cherries 16 Oz. 69¢
Whisper 16 Oz. 57¢
Koi Sugar Free Flakes 16 Oz. 65¢
Post Grape Nuts 16 Oz. 64¢
Charmin Bath Tissue 4 Rolls 61¢
Downy Air Scent 32 Oz. 32¢
Liquor Wink 32 Oz. \$1.03

IGA TIGER
NASH BROWNS 49¢
SHORTENING \$1.58
CAT CHOW \$2.95
CHARCOAL \$1.59
MARGARINE 53¢
MUSHROOMS 33¢
MILK 26¢
DETERGENT 51¢

TIGER DISCOUNTERS

IGA

BONUS PRICES EFFECTIVE JUNE 28, 21, 22
Not Responsible For Typographical Errors
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Lame Deer Trading Co.

we are proud to accept
IGA TIGER
COUPONS
WILL ACCEPT